



Granada
Gourmet
a place for cooks

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Plum Clafoutis

(1) 9-inch tart pan; serves 6

Enjoying summer fruit has never been easier! Though a traditional clafoutis would feature cherries, just about any fruit will work. This time we've chosen late summer plums for this dish. Simply prepare the fruit, place in a pan and cover with a simple batter, bake and serve. The result is similar to a Dutch baby pancake, or a flan, with a slightly custardy likeness. You'll enjoy the simple elegance of this classic dessert expressly designed for enjoying summer fruits!

5-6 plums, halved and pitted

(substitute other fresh fruits such as apricots, peaches, berries, or grapes)

1/2 cup all-purpose flour

1/3 cup sugar

1/4 teaspoon Kosher salt

1 cup whole milk

3 eggs

2 tablespoons butter, melted

2 teaspoons pure vanilla extract

1 tablespoon powdered sugar for sprinkling on top.

Whipped Cream Topping: (or your favorite vanilla ice cream)

1 cup heavy cream

1 tsp. pure vanilla extract

3 tbsp. powdered sugar

1. Preheat the oven to 375°F. Prepare the tart pan or baking dish by lightly buttering.
2. Prepare the plums by washing, halving and pitting. (Plum skins are generally tender and smooth, and may be left on.) Quarter the plums and arrange in the prepared tart pan.
3. In a small mixing bowl, mix the dry ingredients (flour, sugar, and salt) together. Set aside. In a medium bowl, whisk together the milk, eggs, melted butter, and vanilla. Add the dry ingredients, and whisk until combined and no lumps exist. Carefully pour the batter over the plums arranged in the baking dish.
4. Bake for 30-35 minutes, or until the center is set, or until a knife placed in the center comes out clean, and the edges are browned.
5. Cool until just warm. Dust with powdered sugar. Spoon generous portions of the clafoutis onto individual plates; serve with freshly whipped cream or your favorite vanilla ice cream.